

NEW YEARS EVE A LA CARTE MENU

APPETIZERS

SEAHORSE \$5

Prosciutto wrapped scallop garnished with a bacon hollandaise

BUFFALO CHICKEN TREMPETTE \$5

Served on edible spoons

STUFFED PORTOBELLO MUSHROOM \$5

Grilled and stuffed with spinach and artichokes
Drizzled with a balsamic glaze

BEER CHEESE FRIES \$8

Hand cut fries topped with our Kentucky beer cheese, crispy country ham bits & scallions.

BOURBON BRINED CHICKEN BITES \$9

Our unique and delicious version of a traditional dish. Drizzled with pink peppercorn honey and served with a spicy BBQ dipping sauce.

FRIED CALAMARI \$9

Served Rhode Island style, tossed with pepperoncinis & crushed red pepper. Served with lemon aioli.

TRIO DIP \$10

A sampling of our truffle oil & herb hummus, cucumber dip & Kentucky beer cheese. Served with carrots, celery & flat bread.

SPICY SHRIMP LETTUCE WRAPS \$10

Crispy fried shrimp tossed in a spicy Asian aioli & served with iceberg lettuce, fried tortilla strips & wasabi crema.

SALAD & SOUP

LOBSTER BISQUE

Cup \$3 Bowl \$5

MIXED BERRY SALAD \$5 / \$9

Blueberries, blackberries, cranberries, blue cheese crumbles, almonds & spinach. Served with raspberry vinaigrette

CAESAR SALAD \$4 / \$7

Romaine tossed with Parmesan cheese, croutons & Caesar dressing then finished with a Parmesan crisp.

BEEF & GOAT CHEESE SALAD \$7 / \$12

Arugula tossed in raspberry vinaigrette, then served with roasted red & golden beets, toasted hazelnuts, cherry tomatoes & a honey goat cheese.

TRADITIONAL ENTREES

FRIED CHICKEN: Local bourbon brined chicken drizzled with pink peppercorn honey, served with country green beans & Yukon gold mashed potatoes. \$17

HOT BROWN: A classic Kentucky dish of country ham, roasted turkey & toast topped with bacon, tomato, cheddar cheese & mornay sauce. \$15

NICK RYAN'S BURGER: A juicy half pound burger with lettuce, tomato, onion & pickle.

Choice of 1 side item. \$11

Add cheese, bacon, egg, beer battered onion rings \$1 each

SPICY CHICK: Grilled or fried chicken breast topped with diced jalapenos, beer battered onion rings, spicy BBQ sauce & beer cheese. Choice of one side item. \$12

FISH & CHIPS: Cougar Bait beer battered cod served with fries, tarragon tartar sauce & coleslaw. \$14

SPECIALTY ENTREES

FILET OSCAR \$35

Grilled 8 oz Filet served with mashed potatoes, sauteed asparagus, crab meat & bacon hollandaise.
Can be substituted for our traditional grilled filet.

BEEF WELLINGTON MEDALLIONS \$32

Served with mashed potatoes & broccoli.

SEARED SCALLOPS \$32

Served with herb risotto, haricot verts & champagne beurre blanc.

GRILLED PORK CHOP \$24

French cut & bourbon brined garnished with a roasted granny smith apple & caramelized onion reduction.
Served with smoked gouda grits & asparagus.

SHRIMP & GRITS \$21

Low country style with andouille sausage, poblano peppers & mushrooms over smoked gouda grits with a spicy creole sauce.

LEMON PEPPER AIRLINE CHICKEN \$19

Served with sauteed haricot verts & herb risotto.

LEXINGTON PASTA LINGUINI \$15

Tossed with broccoli, asparagus, haricot verts & a mushroom alfredo.
Add for an additional charge: Salmon \$7 Shrimp \$7 Chicken breast \$4

SIDE ITEMS \$3

Seasonal Vegetables

Asparagus

Country Green Beans

Haricot Verts

Yukon Gold Mashed Potatoes

Jasmine Herb Rice

French Fries

Smoked Gouda Andouille Grits

DESSERTS

Salted Brownie with Nutella

Red Velvet Cake

Tiramisu

Peach & White Chocolate Bread Pudding